

Danish specialties



Københavnnerplatten

Has to be ordered by min. 2 persons

A small selection of Denmark's most popular dishes

- * Marinated heering
- * Fishfilet with remoulade
- * Cured salmon with dressing
- * Liverpaté with bacon
- * Roast pork with red cabbage
- * Chicken salad with bacon
- * 2 kinds of Cheese
- * Bread and butter

Price pr. person239.-

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 [kobenhavnercafeen](https://www.facebook.com/kobenhavnercafeen)  [kobenhavner_cafeen](https://www.instagram.com/kobenhavner_cafeen)

Welcome to Københavnner Caféen

*We are one of the oldest restaurants
in Copenhagen, serving traditional Danish
comfort food and smørrebrød.*

DEAR GUEST

Welcome to our little restaurant.

We use local farms and suppliers, and we hope you will enjoy your time here. We look forward to showing you what Danish comfort food is all about.

We hope you will enjoy your meal here.

Helle, Johnny & Sune



We are open every day from 11.30-22.00

All prices include tax and service

Smørrebrød

Small open-faced sandwiches

Heering

- Marinated heering 69.-
- Spiced heering 69.-
- Curry heering with ½ egg. 79.-
- Christiansø-pigens heering 89.-
With raw egg-yolk
- Fried heering in vinegar 89.-
- Heering platter with 3 kinds . . . 159.-
Marinated, spiced and curry

Fish

- Fried fish filet with remoulade . . . 94.-
- Fried fish filet with shrimps & mayo 99.-
- Home-marinated salmon 99.-
- Shrimps on toast with mayo . . . 109.-
- Stjerneskud. 139.-
Fried and steamed fish filet, shrimps, caviar, asparagus and dressing

Vegetarian

- Potato on ryebread 89.-
Mayo and onions

Chicken

- Chickensalad with bacon 89.-
mushrooms and mayo

Pork

- Roast pork 99.-
Red cabbage and gherkins
- Danish meatballs. 89.-
Red cabbage and gherkins
- Pork tenderloin with onions 119.-
- Pork tenderloin. 119.-
With mushrooms à la crème

Beef

- Minced beef with fried egg 119.-
Sauteed onions
- Pariserbøf. 139.-
Minced beefsteak fried rare, pickles, onions, beets, capers, radish and a raw egg-yolk (extra egg-yolk dkk 5.-)

Liver

- Veal liver with bacon. 89.-
Sauteed onions and beets.
- Liverpaté with bacon 89.-
Mushrooms and gherkins

Main Courses

Fish

- Fishfilet with pommes frites . . . 138.-
Lemon and remoulade
- Salmon with herb-butter 189.-
Potatoes and vegetables

Beef

- Minced beefsteak with gravy . . . 179.-
Sauteed onions and potatoes
Add a fried egg on top DKK 10.-
- Minced beefsteak with bearnaise 189.-
Pommes frites and peas

Veal

- Veal liver with bacon and cream sauce 179.-
Potatoes and gherkins
- Wienerschnitzel with pommes sautes 199.-
Gravy and peas

Pork

OUR SPECIALITY

- Roast pork with red cabbage . . . 199.-
Traditional Danish Christmas dinner
- “Frikadeller” Danish meatballs . 189.-
Potatoes, gravy and cabbage
- Pork-hash with 2 fried eggs. . . . 139.-
Bread and butter
Extra fried egg DKK 10.-
- Pork-hash with bearnaise 139.-
Bread and butter
Extra fried egg DKK 10.-
- Pork tenderloin. 199.-
Champignon à la crème and french fries
- Pork tenderloin in cream paprika sauce (min. 2 pers.)
Price per person 209.-
With french fries or rice

Daily Specials

Monday & Tuesday

- Fried pork with parsley sauce 169.-
The danish national dish. With potatoes and beets

Wednesday & Thursday

- Puff pastry with chicken and asparagus in gravy (all you can eat). 169.-

Sunday

- Beef sandwich with gravy 139.-
The Danish version of a burger. Side order of french fries dkk 35.-